

Northwestern Middle School
NORTHWESTERN MONTHLY

October 2021 Edition



Image from <https://www.fultonschools.org/northwesternms>

October Editorial

This editorial is from co-editor Hunter Davis.

My teacher showed me her computer screen, with the results on the latest quiz. 73.

I winced a little but regained my composure. I thought about what my parents would say. My dad would ask me one big question, "Did you try?"

The answer was, and always would be, "Yes".

This is the subject of my editorial, not necessarily grades, but how to view them and what you can't control, and what you can control.

No one is perfect. We know that. So why do some still seem to endlessly aspire for perfection (or whatever standard they hold themselves close to)? In this case, it's simple. Our hypothetical people here are focused on the grades they receive, and the standards they hold themselves to. The results are something they cannot control, and yet for many, including myself at times, this becomes a fixation.

Controlling that obsession is the key to feeling good about all the work you produce. The work you produce isn't just limited to school. For example, sometimes your results in sports can be due to factors totally out of your control.

If I have to run in the rain I shouldn't expect to set a personal record, but I still need to try hard and take pride in that effort.

The above paragraph may make you think that you shouldn't need to worry about your results before the tests and quizzes come, but this is not how you should

approach things. After results is the time for a light retrospective on those results, but that retrospection should be focused on your effort and preparation. Effort during the event and preparation before it are the two important things that let you influence your results. Notice the word influence, you can *never control results*. Your preparation can be studying, training, rehearsing, or any other activity that will cause your results to be closer to your expectation. Then when the event rolls around, put in a full effort. Run hard, work as well as you can, and tap into your reserves. After the event, no matter how close you ended up being to your hoped results, be proud of yourself for that effort and preparation, and keep it up for next time. It'll pay off.

Try to keep this essay in mind when you get a bad grade on something you studied hard for and sweated through. It's alright that you didn't do well, you can't control that, and you did control the things you could. Make sure that after your struggles you remember the effort you put in and not the results you got out.

Thanks for reading my editorial, and I hope you enjoy the paper.

The Monthly Meme

When u enter wrong class



When you haven't done any of your chores and you hear the keys jiggling in the door ...



Me at 11 waiting to see what House I'm put in





when it's june and you're already making halloween plans



Credits

Jay Patel, Isaac Jung, Kabir Mishra, Isla MacMillan

Windows 11, the good, the bad, and the ugly:

By Aryan Sharma

Microsoft Windows is the most popular operating system, with almost 80% of computers running Microsoft Windows. In 2015 Microsoft released its newest operating system to date, Windows 10, its reputation in the past 6 years was decent, when Windows 10 was released they had said this would be the last version of Windows. Surprise Surprise! They are making a new one! In June of 2021, Microsoft had confirmed the recent rumors of a new version of Windows being released. They had a whole little presentation on the looks and the new features. Now, what's so special about Windows 11? Firstly there was a visual overhaul, compared to Windows 10 somewhat flat and boring design, Windows 11 has transparency effects and new colors. The taskbar, which is all the icons on the bottom, has been moved to the center by default, and the start menu has been revamped. A major feature is that Windows 11 can now run Android apps. Another major change is security, but this came at a cost. Microsoft now requires your computer to have a TPM chip, "what the heck is that?", you ask. It is a small chip that encrypts data that travels through all the parts, which means it helps with security. To make it worse Microsoft requires a TPM 2.0 chip, which means older computers with no TPM or TPM 1.2 chip cannot run it. It also requires a secure boot, which stops viruses from running at startup. The biggest and most criticized hardware requirement for Windows 11 is the processor requirement, if you have an Intel CPU, it must be 7th generation or newer, if you have an AMD CPU it must be Zen+ (2nd generation) or newer. These strict requirements will mean that computers older than 5 years will not be able to run it, meaning people will have to buy new computers, which will create a lot of e-waste and waste many people's money. Thankfully Microsoft fixed this problem, partially. Microsoft may have strict requirements for Windows 11, but for a good reason, Microsoft tested computers that did not meet said requirements, and those computers

had many crashes and kernel failures. Good news is you can upgrade to Windows 11 on unsupported hardware, but then your computer is no longer supported and will not be guaranteed to get all updates, meaning you may have to install updates manually, also your computer's warranty will be voided, meaning if windows 11 causes a problem, your computer's manufacturer is not responsible or will replace it.

My opinions:

I think that this new operating system is great for a few reasons. This operating system has a new visual overhaul and has a modern look, which is great. With this new and Microsoftroid app compatibility people Unfortunately from android on windows, which is also a major benefit. Unfortunately there are many downsides to this new and shiny operating system, as much as I love the new visual overhaul, I equally despise the hardware requirements. I especially do not like the processor requirement.

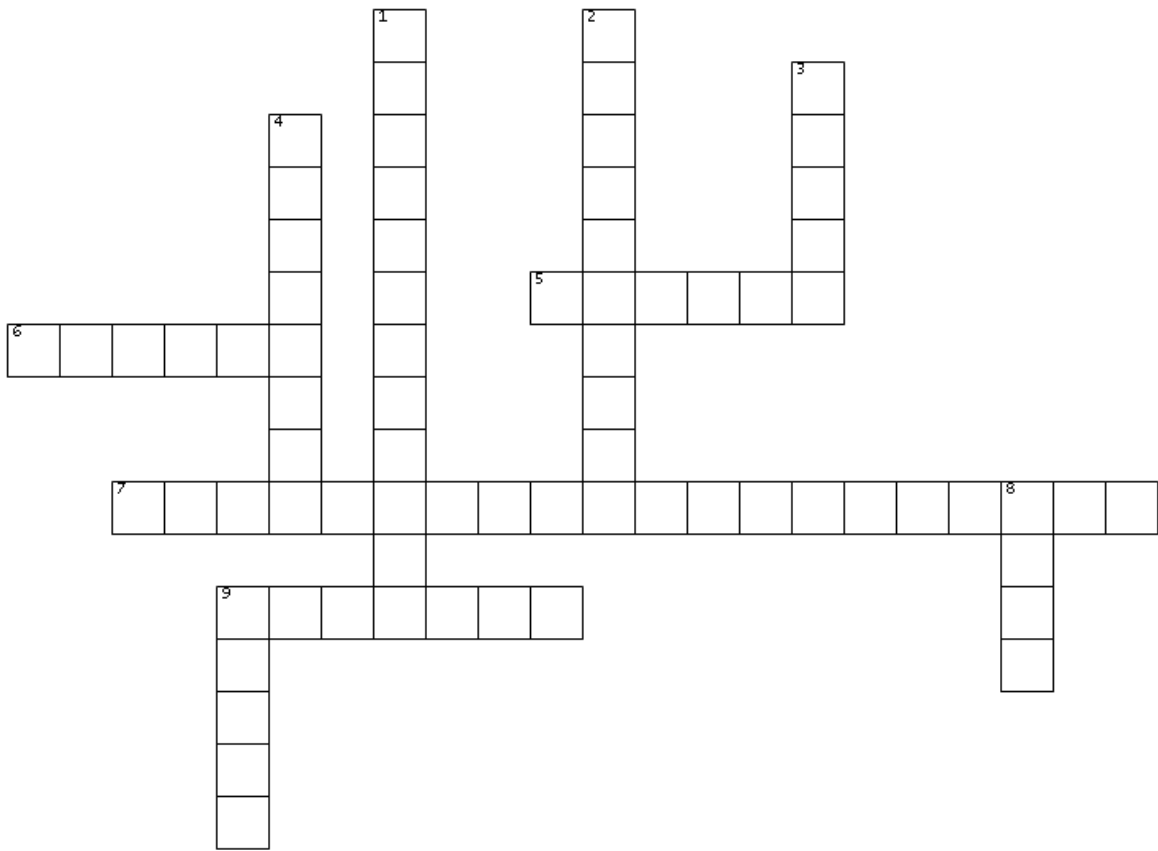
Effects on the market:

Since Windows 11 has new android app compatibility and a new visual overhaul, more people will switch to windows, meaning microsoft will have far more users, generating more profit for microsoft. Windows 11 is coincidentally being released near the time that the newest version of mac OS will be released. Microsoft will make more money because many people will buy new computers to upgrade to Windows 11, and people will be buying more activation keys to manually upgrade to Windows 11.

Costume Contest!!!

<https://forms.gle/7uwryEzmt4YTqciG6>

Enter to have a chance to win a box of candy!



ACROSS

5. break me off a piece of that...
6. the undead coming for your brains
7. he was stitched together
9. wear this on the frightful night

DOWN

1. this is what you say when you knock on someone's door
2. a seasonal dessert
3. the invisible deceased
4. a bony creature
8. biscuit, caramel, and chocolate
9. you try to acquire this on halloween

By Eliana Penman and Nandana Jambulingam

Fall Recipes

[Apple Butter pound cake with caramel frosting](#)

[Butter-Pecan Shortbread Cookies](#)

[Pumpkin cupcakes with cream cheese frosting](#)

[Instant Pot Apple Crisp](#)

[Caramel Apple Cheesecake Bars](#)



[Brown butter spiced Rice Krispies Treats](#)

[Mini Cream Cheese Pound Cakes with Vanilla Cream Cheese Glaze](#)

[Vegan Rocky Road](#)

[Snicker Almond Butter Tart](#)

[No-bake s'more in a jar](#)

Take this Sports Poll!

By: Kaylee Kim

<https://forms.office.com/r/SmbMh86kQc>

October Spotify Playlist

By: Bela Patel and Diya Sandeep

https://open.spotify.com/playlist/4cB7anPh5WvcZo921rSw19?si=FYrz4tjFTtGgbgvLPm-hMQ&dl_branch=1

						7		6
	7		9		6	3		
	5		4	7	3	8	9	
1	3	2			5		7	9
		4	2	1		5	3	8
	9				4			
	2	7		6	8		1	3
				4			8	
6				9	7			4

How to play

The goal of sudoku is to complete a 9x9 grid with numbers so that each column, row, and 3x3 grid have the numbers 1-9. At the start, the 9x9 grid will have some squares filled in. The goal is to try to fill in the missing numbers and complete the grid. A row, column, and 3x3 grid can only use numbers 1-9 once. So, if a row has a number in it, it can't be used again in that row, even in another column or 3x3 grid. Good luck!

Inspo from [sudoku.com](https://www.sudoku.com), go check them out if you want to play more!

In and Out: What's Happening?™

Brought to you by Kabir Mishra

Spooky Salutations Fellow Reader!

This blog will inform you of the brief news of both school and the outside world. Are you ready to dive into In and Out: What's Happening?™ to explore the news of what October has to bring!

In!

The student council power position electees are in!! FOR PRESIDENT, we have Haley Harris 8th! We hope she will make this school better. In the vice president slot, we have Kabir Mishra, or kabirm as many people call him apparently. For secretary, we have Laurel Elliot, no comment as I do not know her, but hopefully she will reorganize this school. For treasurer, we have Nathaniel Dsilva, who will give us Chick-Fil-A. That's the in, now to the out.

Out!

For the out, we have some news, like nobody suspected that. On Friday, September 24, 2021, there was a rumor that the government might shut down. The budget set by Congress was overrun by a lot and now the government may shut down. Goodbye.



By: Lily Hebert

Fun Fall Poll!

By: Sarah Netto

https://forms.office.com/Pages/ResponsePage.aspx?id=mLHcDGmBcEu6n9p-06cAwukDq77Ws91EgIveiCA2f_VUNTRGWDYyOUQzNEqwMzdVSzjMNFFCOUZWQi4u&wdLOR=c63D8D428-1352-45C2-B9FA-3D31EC3C38F7

Devious Licks

By Aryan Sharma

Recently there have been students ripping off sinks and doing other forms of vandalism in the bathrooms. In other countries, some people don't have enough food and water to live but here we have a bigger problem... we *need* more likes and views! So how do we fix this problem? We start destroying school property!

This new trend of destroying and stealing school property has taken the internet by storm. In many states, counties, and districts people have been following this new trend that goes by many names, most commonly, "devious lick". In this trend, kids steal or destroy school property. This can range from small crimes like stealing soap dispensers, to major crimes such as stealing sinks, computers, and even projectors.

Now, how is this related to our Northwestern Middle School? This destructive challenge had somehow made it to this very school. Now, what did the kids do here? These kids had ripped off a sink from the wall, as the rumors say. The suspects have not been caught at the time this essay was written. Now, post devious lick, a staff bathroom had been turned into a makeshift 8th-grade boy's bathroom, a couple of days later the 8th-grade boys' bathroom had been reopened! With a catch- only one student could go at a time- which is very tedious and takes way too long.

Who to blame? The answer is, we don't know. Since no one is confessing or telling who did it.

Fall Dessert Recipes:

*I know the weather is getting colder so I think that it is time for warm treats!
Brought to you by Caroline Netto*

Chocolate Mug Cake:

INGREDIENTS

- *1 egg*
- *2 tablespoons cocoa powder*
- *1/4 cup powdered sugar*

INSTRUCTIONS

Combine your ingredients well, then spoon into 1 large mug or 2 small mugs. This will rise up then settle back down. Microwave for 50-60 seconds on high. Do not overcook. Grab your spoon and dig in while still warm.

Source: [Chocolate, Chocolate, and More](#)

Pumpkin Pie Recipe:

INGREDIENTS

-
- 1 (15 ounces) can of pumpkin
 - 1 (14 ounces) can EAGLE BRAND® Sweetened Condensed Milk
 - 2 large eggs
 - 1 teaspoon ground cinnamon
 - ½ teaspoon ground ginger
 - ½ teaspoon ground nutmeg
 - ½ teaspoon salt
 - 1 (9 inches) unbaked pie crust

INSTRUCTIONS

Preheat the oven to 425 degrees Fahrenheit. Whisk pumpkin, sweetened condensed milk, eggs, spices, and salt in a medium bowl until smooth. Pour into the crust. Bake for 15 minutes.

Reduce oven temperature to 350 degrees Fahrenheit and continue baking for 35 to 40 minutes or until the knife inserted 1 inch from the crust comes out clean. Cool, and garnish as desired. Store leftovers covered in the refrigerator.

Source: [All Recipes](#)

Carrot Cake

INGREDIENTS

2 cups chopped pecans
1 and 1/2 cups packed light or dark brown sugar
1/2 cup granulated sugar
1 cup vegetable oil or canola oil
4 large eggs
3/4 cup smooth unsweetened applesauce
1 teaspoon pure vanilla extract
2 and 1/2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1/2 teaspoon salt
1 and 1/2 teaspoons ground cinnamon
1 teaspoon ground ginger
1/4 teaspoon ground nutmeg
1/4 teaspoon ground cloves
2 cups grated carrots

INSTRUCTIONS

To make the cake: Preheat the oven to 300 degrees Fahrenheit (149 degrees Celsius). Line a large baking sheet with parchment paper or a silicone baking mat. Spread the chopped pecans on the sheet and toast for 7-8 minutes. Remove from the oven and allow to cool for 10-15 minutes.

Turn the oven up to 350 degrees Fahrenheit (177 degrees Celsius). Grease two or three 9-inch cake pans, line with parchment paper, then grease the parchment paper.

Directions: Whisk the brown sugar, granulated sugar, oil, eggs, applesauce, and vanilla together in a large bowl until combined and no lumps remain. In another large bowl, whisk the flour, baking powder, baking soda, salt, cinnamon, ginger, nutmeg, and cloves together. Pour the wet ingredients into the dry ingredients and, using a rubber spatula or wooden spoon, fold the ingredients together until just combined. Fold in the carrots and the toasted pecans. (The rest of the pecans are for garnish.) Pour/spoon the batter evenly into the cake pans. If using three cake pans, bake for 20-24 minutes. If you're using two cake pans, bake for 30-35 minutes. Test the center with a toothpick; if it comes out clean, the cakes are done. If not, continue to bake until cooked through. Don't over-bake. Allow the cakes to cool completely in the pans set on a wire rack. The cakes must be completely cool before frosting and assembling.

Assemble and frost: First, using a large serrated knife or cake leveler, layer off the tops of the cakes to create a flat surface. Place one cake layer on your cake stand or serving plate. Evenly cover the top with frosting. Repeat covering the cake tops with frosting on all levels. Spread the remaining frosting all over the top and sides. Decorate the sides and top of the cake with the remaining toasted pecans. Refrigerate cake for at

least 15-20 minutes before slicing. This helps the cake hold its shape when cutting.
Cover leftover frosted cake tightly and store in the refrigerator for up to 5 days.

Cream-cheese frosting

INGREDIENTS

16 ounces (450g) full-fat block cream cheese, softened to room temperature

1/2 cup (115g) unsalted butter, softened to room temperature

4 cups (480g) confectioners' sugar

1 and 1/2 teaspoons pure vanilla extract

pinch of salt, to taste

INSTRUCTIONS

Make the frosting: In a large bowl using a handheld or stand mixer fitted with a whisk or paddle attachment, beat the cream cheese and butter together on medium-high speed until smooth, about 2 minutes. Add the confectioners' sugar, vanilla extract, and a pinch of salt. Beat on low speed for 30 seconds, then increase to high speed and beat for 3 minutes until completely combined and creamy. Add more confectioners' sugar if frosting is too thin, more milk if frosting is too thick, or an extra pinch of salt if frosting is too sweet. Frosting should be soft, but not runny.

Source: [Sally's Baking Addiction](#)

The Tea Party

Characters from “Over the Garden Wall”

Comic By Khloe Grigg and Rania Mahmud



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Thank you for reading!